

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO GENERAL FOOD SERVICE	33	1	No	
	RECESSED GROUTING WAS NOTED THROUGHOUT THE FOOD SERVICE AREAS. Corrective Action: Re-grouting areas that are recessed. Completed: W.I.P. Date of Completion: Estimated time of completion is March 10 th . Department Responsible: Deck Refurbishing – Mason.				
2	LIDO CENTER	33	1	No	
	LOOSE SEALANT WAS NOTED ON THE EXHAUST HOOD OVER THE FRYERS. Corrective Action removed old/applied new . Completed: Yes Date of Completion: Feb. 16 th , 2002 Department Responsible: Deck refurbishing - Carpenter				
3	LIDO GENERAL	21	1	No	
	THERMOMETERS WERE NOT PROVIDED IN THE HOT HOLD CABINETS. Corrective Action: Requisition # 437074 for proper thermometers for hot hold cabinets Completed: No Date of Completion: Department Responsible: F&B/Purchasing				
4	POOL BAR B-SIDE	26	0	Yes	
	THE MULTI-FLOW UNIT DISPENSING HEAD WAS SOILED WITH A SYRUP RESIDUE Corrective Action: Dispensing head has been cleaned and better follow up and supervision reinforced. Completed: Yes Date of Completion: 02/11/02 Department Responsible: F&B				
5	LIDO PANTRIES 2 AND 4	21	1	No	
	THE TOASTERS HAD SURFACES THAT WERE NOT EASILY CLEANABLE. Corrective Action: Replace old template with new Completed: No Date of Completion: Department Responsible: Galley Engineer				
6	LIDO PANTRIES 2 AND 4	21	1	No	
	LOOSE SEALANT WAS NOTED ON EQUIPMENT MAKING THE SURFACES DIFFICULT TO CLEAN. Corrective Action: Old sealant removed/new applied. Completed: Yes Date of Completion: 02/16/02 Department Responsible: Deck - Carpenter				
7	LIDO	33	1	No	
	THE DOOR FRAMES IN THE LIDO AREA SHOULD HAVE INVERSE NIPPLES INSTALLED ON THEM. THIS WOULD SEAL THE DOOR CHANNEL. Corrective Action: Either fill channel or order/install inverse nipple. Completed: No Date of Completion: Department Responsible: Deck				

8	POTABLE WATER	08	0	No
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ONE OF THE POTABLE WATER FILLING LINES DID NOT HAVE THE SCREW CAP FASTENED BY A NON-CORRODING CHAIN.

Corrective Action: Cap was temporarily removed, re-attached to the chain immediately after inspection, reviewed USPH requirement with all personnel involved in water bunkering, lifting and hose connection.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: Deck refurbishment - Carpenter

9	LIDO PANTRIES 2 AND 4	27	1	No
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THE EQUIPMENT WHERE THE SEALANT WAS LOOSE WAS ALSO SOILED WITH A GREASE RESIDUE.

Corrective Action: Cleaned and Sanitized immediately after inspection.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

10	LIDO CENTER	21	1	No
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THE GASKETS ON THE REFRIGERATION UNITS IN THE CENTER LIDO SHOULD BE REPLACED. THESE GASKETS DID NOT PROVIDED A TIGHT SEAL.

Corrective Action: Gaskets currently being purchased are thinner to original white ones. Gaskets don't fully cover gap causing condensation and makes the motors run continually. Chief Engineer has spoken with Stan Miller about getting the original style again. In the interim, gaskets for above starred item has been replaced, however, there is still not a tight seal.

Completed: No

Date of Completion:

Department Responsible: Engine/Purchasing/Stan Miller

11	MEDICAL	01	4	Yes
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DURING THE EASTERN ITINERARY THE VESSEL TRAVELS FROM NASSAU TO SAN JUAN. THERE HAVE BEEN NO 24 HOUR PRIOR TO ARRIVAL REPORTS MADE FOR THE PAST SEVERAL CRUISES. IN ADDITION, THERE WAS NO REPORT MADE ON THE 1/20-27 CRUISE. THIS WAS A CHARTER CRUISE THAT INCLUDED A STOP IN NASSAU. THE SHIP HAS BEEN REPORTING 24 HOURS PRIOR TO ARRIVAL IN MIAMI, HOWEVER FOR THE EASTERN ITINERARY THE PORT PRIOR TO MIAMI IS THE US PORT OF ST THOMAS.

Corrective Action:

Completed: Addressed by Office

Date of Completion:

Department Responsible:

12	MAIN GALLEY POT WASH	24	0	Yes
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THE FINAL RINSE TEMPERATURE ON THE GAUGE REGISTERED OVER 210 °F.

Corrective Action: Adjustment made in temperature regulation.

Completed: Yes

Date of Completion: 02/12/02

Department Responsible: Engine

13	MAIN GALLEY-HOT LINE	34	0	No
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A LEAK WAS NOTED IN THE WATER LINE UNDER THE SERVICE LINE NEAR CONTROL BOX 855A.

Corrective Action: Pipe replaced

Completed: Yes

Date of Completion: 02/13/02

Department Responsible: Hotel Engineer

14	MAIN GALLEY-HOT LINE	26	0	Yes
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THE FRYER COILS WERE SLIGHTLY SOILED NEAR THE FASTENERS.

Corrective Action: Cleaned

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

15	MAIN GALLEY-SOUP STATION	34	0	No
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A LEAK WAS NOTED AROUND THE KETTLE VALVE.

Corrective Action: Leak eliminated

Completed: Yes

Date of Completion: 02/14/02

Department Responsible: Hotel Engineer

16	MAIN GALLEY	27	1	No
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EXCESS WATER WAS NOTED IN THE COLLAR OF THE LARGE HOBART MIXER.

Corrective Action: Removed and cleaned. Stressed better supervision and follow up.

Completed: Yes

Date of Completion: 02/14/02

Department Responsible: Hotel Engineer/F&B

17	MAIN GALLEY	21	1	No
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THE AREA AROUND THE LARGE HOBART MIXER COLLAR WAS CORRODED.

Corrective Action: Replaced with spare.

Completed: Yes

Date of Completion: 02/13/02

Person Responsible: Hotel Engineer

18	MAIN GALLEY	21	1	No
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A MANGLED COLANDER WAS NOTED NEAR THE TILT SKILLET. THIS COLLANDER IS USED TO CATCH FOOD RESIDUE NOT FOR FOOD CONTACT.

Corrective Action: Discarded

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

19	MAIN GALLEY	27	1	No
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THE MANGLED COLLANDER STORED NEAR THE TILT SKILLETS WAS SOILED WITH FOOD RESIDUE. THIS COLANDER IS USED TO CATCH FOOD RESIDUE AND NOT FOR FOOD CONTACT.

Corrective Action: Mangled collander was discarded during inspection.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

20	MAIN GALLEY-COOK OVENS	21	1	No
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A GAP WAS NOTED AROUND THE DOORS ON SEVERAL OF THE LANG OVENS. THE DOORS ALSO HAD MISSING/LOOSE FASTENERS.

Corrective Action: Fasteners tightened/replaced where needed. Gap eliminated.

Completed: Yes

Date of Completion: 02/17/02

Department Responsible: Hotel Engineer

21	MAIN GALLEY	20	0	No
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THE UPPER FAN SHIELD WAS MISSING ON THE MICROWAVE.

Corrective Action: Need to order missing part.

Completed: No

Date of Completion:

Department Responsible: Engine/F&B

22	MAIN GALLEY	20	0	No
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THE STICK FREE COATING WAS DAMAGED ON SEVERAL OF THE SAUTE PANS THAT WERE STORED IN THE CABINETS UNDER THE TOASTERS.

Corrective Action: Damaged pans have been discarded.

Completed: Yes

Date of Completion: 02/11/02

Department Responsible: F&B

23 **MAIN GALLEY** 26 0 Yes

THE INNER SURFACES OF THE SAUTE PANS WERE SOILED WITH FOOD RESIDUE.

Corrective Action: Surfaces cleaned and better supervision and follow up reinforced

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

24 **MAIN GALLEY-GENERAL** 27 1 No

THE TECHNICAL SPACE OF THE JUICE DISPENSERS WAS SOILED WITH DRINK RESIDUE.

Corrective Action: Cleaned, better supervision and follow up reinforced

Completed: Yes

Date of Completion: 02/11/02

Department Responsible:

25 **MAIN GALLEY-ELATION SIDE** 33 1 No

THE DECK UNDER THE LEFT SIDE OF THE JUICE DISPENSER COUNTER WAS SOILED.

Corrective Action: Cleaned and Sanitized. Discussed with Galley Management.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

26 **MAIN GALLEY-ELATION SIDE** 21 1 No

A BLACK POROUS INSULATION MATERIAL WAS NOTED ON THE NON-FOOD CONTACT SURFACE OF THE PLASTIC PANEL COVERING THE ICE/WATER CONTACT COMPARTMENT OF THE ICE MACHINE. THIS MATERIAL RELEASED WATER WHEN PRESSED.

Corrective Action: Insulation removed.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: Refrigeration Engineer

27 **BAKERY/PASTRY** 36 0 No

THE OVEN LIGHTS WERE NOT WORKING PROPERLY. ONLY ONE LIGHT COULD BE TURNED ON.

Corrective Action: All lights replaced and are in working condition. Better follow up & supervision reinforced.

Completed: Yes

Date of Completion: 02/16/02

Department Responsible: Hotel Engineer

28 **BAKERY/PASTRY** 28 2 No

A TOWEL WAS NOTED HANGING FROM THE BACK OF THE OVEN. THIS TOWEL WAS DRY AND STIFF.

Corrective Action: Towel was discarded during inspection. Discussed with all Galley crew.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

29 **MAIN GALLEY-CREW TOILET** 30 1 No

COVERED WASTE RECEPTACLES WERE NOT PROVIDED IN THE CREW TOILET ROOMS.

Corrective Action: Need to order receptacles that have the step opening device.

Completed: No

Date of Completion:

Department Responsible: F&B

30 **SERVICE BAR-DESTINY** 38 0 No

THE CARBONATOR IS NO LONGER IN USE. REMOVE THE CARBONATOR TO PROVIDED ADDITIONAL NEEDED STORAGE SPACE. THE

STORAGE OF SODA CANS ON A DECK STAND BLOCKED ACCESS TO THE CLEANING LOCKER.

Corrective Action:

Completed:

Date of Completion:

Department Responsible:

31	DESTINY DINING ROOM	33	1	No
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THE DECK AREA UNDER THE SERVICE LINE WAS HEAVILY SOILED.

Corrective Action: Area has been cleaned.

Completed: Yes

Date of Completion: 02/14/02

Department Responsible: F&B

32	DESTINY DINING ROOM	28	2	No
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SEVERAL SOILED RAGS AND TWO GARNISH HOLDERS WERE NOTED UNDER THE SERVICE LINE. ONE OF THE GARNISH HOLDERS WAS DIRECTLY UNDER THE DRAIN LINE FOR THE SERVICE LINE.

Corrective Action: Items removed immediately after inspection.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

33	DESTINY DINING ROOM	34	0	No
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A LEAK WAS NOTED UNDER THE HOT END OF THE SERVICE LINE.

Corrective Action: Pipe replaced

Completed: Yes

Date of Completion: 02/18/02

Department Responsible: Hotel Engineer

34	SANITATION ELEVATOR	33	1	No
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THE ELEVATOR DOOR TRACKS AND THE CORNERS UNDER THE LADDER WERE SOILED WITH FOOD RESIDUE.

Corrective Action: Elevator was cleaned immediately, reviewed cleaning procedures with Sanitation Team Supervisors

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: Deck - Sanitation

35	DESTINY DISHWASH/GLASSWASH	22	0	No
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THE WASH AND RINSE GAUGES WERE NOT WORKING PROPERLY OR WERE INACCURATE ON THE GLASSWASH UNIT.

Corrective Action: Replaced the guages and regulated the final rinse temperature.

Completed: Yes

Date of Completion: 02/18/02

Department Responsible: Hotel Engineer

36	DESTINY DISHWASH/GLASSWASH	37	0	No
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CONDENSATE WAS NOTED ON THE BULKHEAD AND DECKHEAD AT THE CLEAN END OF THE GLASSWASH MACHINE. THE FINAL RINSE TEMPERATURE AT THE PLATE LEVEL WAS TESTED AT 176 °F.

Corrective Action: Regulated the final rinse temperature

Completed: Yes

Date of Completion: 02/18/02

Department Responsible: Hotel Engineer

37	DESTINY DISHWASH/GLASSWASH	24	0	Yes
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THE FINAL RINSE THERMOMETER ON THE DISHWASH UNIT REGISTERED 206°F.

Corrective Action: Regulated the final rinse temperature.

Completed: Yes

Date of Completion: 02/18/02

Department Responsible: Hotel Engineer

38	CREW GALLEY	21	1	No
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THE DOOR ON THE LEFT OVEN WAS DAMAGED.

Corrective Action: Door has been repaired

Completed: Yes

Date of Completion: 02/19/02

Department Responsible: Hotel Engineer

39	CREW GALLEY	20	0	No
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THE FASTENERS ON THE FRYER COILS WERE SLOTTED.

Corrective Action: Fasteners changed to non-slotted type

Completed: Yes

Date of Completion: 02/19/02

Department Responsible: Hotel Engineer

40	CREW GALLEY	21	1	No
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THE LABELS ON THE SOUP KETTLES WERE LOOSE AND PEELING.

Corrective Action: Labels removed and surface cleaned.

Completed: Yes

Date of Completion: 02/23/02

Department Responsible:

41	CREW POT WASH	22	0	No
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THE FINAL RINSE TEMPERATURE AT THE SANITIZING COMPARTMENT OF THE POT SINK WAS TESTED AT 194°F WHILE THE MOUNTED THERMOMETER NOTED 184°F.

Corrective Action: Mounted thermometer replaced

Completed: Yes

Date of Completion: 02/19/02

Department Responsible: Hotel Engineer

42	CREW POT WASH	20	0	No
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A MANGLED CONE STRAINER WAS NOTED IN CLEAN STORAGE.

Corrective Action: Discarded during inspection. Discussed issue with all Galley Mgt.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

43	CRFEW MESS	26	0	Yes
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SLIGHT MOLD WAS NOTED IN THE UPPER ICE/WATER COMPARTMENT OF THE ICE MACHINE. THIS WAS CORRECTED DURING THE INSPECTION.

Corrective Action: Cleaned during inspection. Discussed better follow up with cleaning schedule and supervision.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

44	CREW MESS	19	0	No
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TONGS WERE NOTED PROVIDED FOR DISPENSING BREAD AND BAGELS. THIS WAS CORRECTED DURING THE INSPECTION.

Corrective Action: Tongs had fallen on floor just prior to USPH arrival to area and were taken to the crew galley dishwash. Tongs were replaced during inspection.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

45	CREW MESS	21	1	No
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THE CORD FOR THE COFFEE HOT PLATES DRAPED THE ENTIRE LENGTH OF THE COUNTER. THIS WAS CORRECTED DURING THE INSPECTION.

Corrective Action: Moved location of warmer. Corrected during inspection.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible:

46	PROVISIONS	27	1	No
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THE YELLOW PLASTIC BREAD DELIVERY CONTAINERS WERE HEAVILY SOILED. ALMOST ALL OF THE CONTAINERS WERE SOILED.

Corrective Action: Addressed by office to purveyor. Will monitor on board for compliance.

Completed: Yes

Date of Completion:

Department Responsible: F&B

47	PROVISIONS	30	0	No
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A "WASH HANDS OFTEN" SIGN WAS NOTED POSTED OVER THE HANDWASH SINK NEAR THE ICE FREEZER AND THE HANDWASH SINK NEAR THE DECORATION REFRIGERATOR.

Corrective Action: Signs have been posted

Completed: Yes

Date of Completion: 02/11/02

Department Responsible: F&B

48	PROVISIONS-MEAT PREPARATION	28	2	No
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A SOILED RAG WAS NOTED IN THE PREPARTION SINK.

Corrective Action: Removed during inspection. Better follow up and supervision reinforced.

Completed: Yes

Date of Completion: 02/10/02

Department Responsible: F&B

49	PROVISIONS-DRY STORES	19	0	No
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A HOLE WAS NOTED IN ONE OF THE BLUE RICE BAGS.

Corrective Action:

Completed:

Date of Completion:

Department Responsible:

50	PROVISIONS-BUFFET PANTRY	34	0	No
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A LEAK WAS NOTED AT THE KETTLE SUPPLY LINE CONNECTION.

Corrective Action: Connection fixed and leak eliminated.

Completed: Yes

Date of Completion: 02/14/02

Department Responsible: Hotel Engineer

51	PROVISIONS-BUFFET PANTRY	20	0	No
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THE CHOPPER BLADE WAS BADLY WORN.

Corrective Action: Blades have been sanded/sharpened/smoothed.

Completed: Yes

Date of Completion: 02/23/02

Department Responsible: F&B/Galley Engineer

52	CREW/STAFF/OFFICER'S MESS	16	0	Yes
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TIME AS A CONTROL WAS USED FOR THE COLD FOODS ON THESE MESS LINES. THESE FOODS WERE NOT LISTED IN THE TIME AS A CONTROL PLAN.

Corrective Action: Plan using time as a control for 'All Cold Foods' implemented.

Completed: Yes

Date of Completion: 02/23/02

Department Responsible: F&B